timbre menus

canapes menu A

$40++ per guest
Canapes Menu A
$40++ per guest

- Chicken Caesar on Garlic Crouton with Bacon Bits & Crispy Parmesan
- Aioli & Crabmeat Avocado with Baby Spinach & Yam Rosti
- Crepes of Smoked Salmon & Mousse with Dill Creme & Asparagus
- Creamy Garlic & Herb Prawn Tart with Fried Basil & Piment D’espelette
- Roast Beef Striploin with Onion Mash & Peppercorn Sauce
- Brochette of Watermelon Olive Feta with Pesto Dressing
- Chilean Scallop baked with Shallot Confit with Tarragon Bread Crust & Tomato Relish
- Mango Soya Cheese Tart
- Chocolate Fudge Cake

Images are for illustration only*
timbre menus

canapes menu B

$35++ per guest
Canapes Menu B
$35++ per guest

- Creamy Wild Mushrooms with Cheese on Garlic Toast with Crispy Parsley & Gratin of Parmesan Cheese
- Seared Shabu Beef rolled with Crunchy Enoki Mushrooms with Garlic Aioli & Arugula Leaves
- Garlic Crusted Escargot Tartlet with Tomato Salsa & Melted Mozzarella
- Grilled Asparagus with Melted Buffalo Mozzarella in Apple Balsamic Reduction
- Pimentos of Prawn on Risotto Tart with Parmesan Chips
- Baked Chilean Scallops with Bacon Mornay with Chives & Paprika
- Shish Tawook - Mint Yoghurt
- Mango Mousse in Cup
- Mini Lemon Meringue Tart

*Images are for illustration only*
timbre menus

canapes menu C

$30++ per guest
Canapes Menu C
$30++ per guest

- Tomato Bruschetta on Garlic Toast with Sweet Tomatoes & Deep Fried Basil
- Charred Broiled Chicken with Onion Relish, Aioli, Baby Spinach & Crispy Potato
- Smoked Salmon & Mousse Tartlet with Shaved Radish and Dill Creme
- Bacon & Potato Roulade with Green Onions & Sour Cream
- Timbre Beef Stew with Mash Potato & Deep Fried Parsley
- Brochette of Sweet Cherry Tomato & Mozzarella in Pesto Dressing
- Salmon & Cucumber Tartar with Toasted Focaccia & Chive Creme Fraiche
- Lemon Tart

Images are for illustration only*
timbre menus
buffet menu A
$50++ per guest
Buffet Menu A
$50++ per guest

Menu selection includes:
• Bread - Garlic Baguette Toast
• 1 Soup
• 2 Salads
• 2 Vegetables & Starch
• 3 Mains
• 1 Dessert

*Images are for illustration only*
Buffet Menu A

SOUPS (choose 1)
• Seafood Gumbo*  
• Lobster Bisque*  
• Oxtail Onion Soup  
• Seafood Veloute*

SALADS (choose 2)
• Seafood, Orange, Romaine Lettuce, Boiled Eggs, Cherry Tomatoes with Cocktail Dressing*  
• Squid, Chick Peas, Semi Dried Tomatoes, Grated Parmesan, Chopped Mesclun, Beef Pepperoni with Lemon Vinaigrette  
• Grilled Chicken, Portobello Mushrooms, Mesclun, Grated Eggs, Parmesan Chips, Cherry Tomatoes with Creamy Shallot Vinaigrette  
• Waldorf Salad, Green Apple, Walnuts, Celery, Raisins with Yoghurt Mayonnaise*

*Contains Dairy

Images are for illustration only*
Buffet Menu A

VEGETABLES & STARCH (choose 2)

- Baked Cheesy Potato, Wild Mushroom and Scented with Truffle Oil*
- Sautéed White Wine Mushrooms and Asparagus, topped with Garlic Flakes and Truffle Oil*
- Spaghetti Turkey Ham Alfredo topped with Grated Parmesan*
- Baked Saffron and Herb Pomodoro Rice*
- Sautéed Haricot Beans and Mixed Wild Mushrooms with Orange Butter*

*Contains Dairy

Images are for illustration only*
Buffet Menu A

MAINS (choose 3)
• Roasted Whole Chicken Marinated with Curry Garlic and Rosemary
• Baked Salmon Fillet with Lemon Tarragon Sauce*
• Honey Mustard and Cinnamon Lamb Shortloin Ribs*
• Red Wine Shallots Veal Osso Bucco Stew
• Pistachio Crusted Lamb Leg Mint Jelly Shallot Jus*
• Roasted Shallot Mustard Crusted Angus Ribeye served with Horseradish Red Wine Jus*

*Contains Dairy

*Images are for illustration only*
Buffet Menu A

DESSERTS
(choose 1)
• Mixed Fruit Tart*
• Chocolate Cream Puff*
• Apple Crumble*

*Contains Dairy

Images are for illustration only*
timbre menus
buffet menu B
$45++ per guest
Buffet Menu B
$45++ per pax

Menu selection includes:
• Bread - Garlic Baguette Toast
• 1 Soup
• 2 Salads
• 2 Vegetables & Starch
• 3 Mains
• 1 Dessert
Buffet Menu B

SOUPS (choose 1)
• Chicken Minestrone Soup*
• Oxtail Onion Soup
• Lobster Bisque*
• Lobster Bisque*
• Lobster Bisque*
• Lobster Bisque*
• Lobster Bisque*
• Creamy Green Lentil with Balsamic
  and Green Onions*

SALADS (choose 2)
• Duo of Potatoes Salad, Sour Cream of Scallions, Gherkins, Crispy Turkey Bacon and Sesame Seeds*
• Grilled Chicken, Peach, Cucumber, Baby Spinach, Sweet Cherry Tomatoes, Romaine Lettuce with Tangy Yuzu Vinaigrette
• Beetroot, Orange, Feta Cheese, Tender Spinach Leaves, Spanish Onions with Maple Balsamic Dressing
• Waldorf Salad, Green Apple, Walnuts, Celery, Raisins with Yoghurt Mayonnaise*

*Contains Dairy

Images are for illustration only*
Buffet Menu B

VEGETABLES & STARCH
(choose 2)
• Baked Cheesy Potato, Wild Mushroom and Scented with Truffle Oil*
• Sautéed Garlic Asparagus & Walnuts in White Wine Garlic Butter Sauce*
• Spaghetti Turkey Bacon Carbonara topped with Grated Parmesan*
• Herb Tomato and Almond Basmati Rice*
• Roasted Thyme Potato Hash with Chicken Cheese Sausage*

*Contains Dairy
Buffet Menu B

MAINS (choose 3)
- Coq Au Vin (Red Wine Chicken Stew)
- BBQ Glazed Chicken Thigh with Torch Pineapples and Raisins
- Bake Lemon Parsley Crusted Barramundi with Grenobloise Sauce
- Baked Whole Salmon with Fennel Bouillon, Tomato Salsa, Cilantro and Pickled Cucumber
- Marinated Spiced Garlic Lamb Leg, Drizzled with Mint Pesto and Red Wine Sauce
- Roasted Peppery Mustard Crusted Ribeye served with Onion Red Wine Sauce

*Contains Dairy

Images are for illustration only*
Buffet Menu B

DESSERTS
(choose 1)
• Mixed Fruit Tart*
• Chocolate Cream Puff*
• Apple Crumble*

*Contains Dairy
timbre menus
buffet menu C
$40++ per guest
Buffet Menu C
$40++ per pax

Menu selection includes:
• Bread - Ciabatta
• 1 Soup
• 2 Salads
• 2 Vegetables & Starch
• 3 Mains
• 1 Dessert

Images are for illustration only*
Buffet Menu C

SOUPS (choose 1)
• Pistou Soup*
• Oxtail Onion Soup
• Chunky Wild Mushroom Soup*
• Clam and Leek Cream*

SALADS (choose 2)
• Potato and Tuna Salad with Cornichons, Chopped Chives, Cherry Tomatoes tossed in Dijonnaise, topped with Crispy Parmesan Chips*
• Poached Prawns Caesar with Boiled Eggs, Garlic Croutons, Turkey Bacon Bits, Shaved Parmesan and Sun Dried Tomatoes*
• Mozzarella Cubes, Tomatoes, Baby Spinach, Balsamic Mushrooms with Red Wine Shallot Vinaigrette
• Waldorf Salad, Green Apple, Walnuts, Celery, Raisins with Yoghurt Mayonnaise*

*Contains Dairy
Buffet Menu C

VEGETABLES & STARCH
(choose 2)
• Sautéed Mushroom & Cauliflower with Shallot Cream, and topped with Roasted Almond Flakes*
• Sautéed Zucchini with Basil Pesto and Tomato Onion Salsa, topped with Roasted Chopped Walnuts*
• Butter & Herb Pilaf Rice*
• Baked Tomato and Raisin Herb Rice*
• Caramelized Onion Potatoes, Topped with Melted Mozzarella, Parmesan and Parsley Oil*

*Contains Dairy

Images are for illustration only*
Buffet Menu C

MAINS (choose 3)

- Roasted Rosemary, Lemon and Curry Marinated Whole Chicken, served with Cilantro Yoghurt*
- Oven Baked Chicken Thigh Marinated with Spice Thyme and Shallots, served with Creamy Mushroom Sauce*
- Poached Barramundi with Tomato and Cilantro White Bean Court Bouillon Orange and Cinnamon
- Oven Baked Cumin and Sage Marinated Roasted Leg of Lamb with Sherry Wine Jus
- Classic Beef Bourguignon
- Roasted Shallots and Mustard Rubbed Beef Sirloin with Peppery Red Wine Jus

*Contains Dairy

Images are for illustration only*
Buffet Menu C

DESSERTS
(choose 1)
• Mixed Fruit Tart*
• Chocolate Cream Puff*
• Apple Crumble*

*Contains Dairy

Images are for illustration only*
timbre menus
buffet menu D
$30++ per guest
Buffet Menu D
$30++ per pax

Menu selection includes:
• Bread - Toasted Baguette
• 1 Soup
• 2 Salads
• 2 Vegetables & Starch
• 3 Mains
• 1 Dessert

*Images are for illustration only*
Buffet Menu D

SOUPS (choose 1)
• Minestrone
• French Onion Soup
• Smoked Tomato*
• Creamy Potato & Leek Soup*

SALADS (choose 2)
• Duo of Potatoes Salad, Sour Cream of Scallions, Gherkins, Crispy Turkey Bacon and Sesame Seeds*
• Spiced Grilled Chicken Caesar Salad with Boiled Eggs, Garlic Croutons, Shave Parmesan, Sun Dried Tomatoes
• Mozzarella Cubes, Basil, and Tomatoes with Red Wine Vinegar and Extra Virgin Olive Oil
• Waldorf Salad, Green Apple, Walnuts, Celery, Raisins with Yoghurt Mayonnaise *

*Contains Dairy
Buffet Menu D

VEGETABLES & STARCH
(choose 2)
• Fried and Baked Cauliflower Gratin Topped with Melted Cheese*
• Sautéed Thai Asparagus with Chopped Tomatoes and Orange Butter*
• Butter & Herb Pilaf Rice*
• Baked Coconut and Raisin Basmati Rice*
• Caramelized Onion Potatoes, Topped with Parmesan and Parsley*

*Contains Dairy
Buffet Menu D

MAINS (choose 3)
• Fricassee of Chicken and Mushroom Casserole
• Oven Baked Chicken Thigh Marinated with Thyme and Lemon
• Baked Barramundi with Mushroom Cream Sauce
• Concasse of Basa Fish with Cilantro White Bean Stew
• Orange and Cinnamon Lamb Stew
• Classic Beef Bourguignon

*Contains Dairy

Images are for illustration only*
Buffet Menu D

DESSERTS
(choose 1)
• Mixed Fruit Tart*
• Chocolate Cream Puff*
• Apple Crumble*

*Contains Dairy
timbre menus
bbq buffet menu
$60++ per guest
BBQ Menu
$60++ per pax

Menu selection includes:
• Bread - Mini Ciabatta
• 1 Soup
• 2 Salads
• 2 Starch
• 7 BBQ Items
• 1 Dessert

Images are for illustration only*
BBQ Buffet Menu

SOUPS (choose 1)
- Seafood Bouillabaisse
- Chunky Lentil Soup
- Lobster Bisque
- Oxtail Onion Soup
- Roasted Pumpkin Soup with Grated Walnut

SALADS (choose 2)
- Cocktail Prawn Salad with Julienne Romaine & Sweet Cherry Tomatoes
- Chicken Caesar Salad with Garlic Croutons, Shaved Parmesan & Sun Dried Tomatoes
- Nicoise Salad with Lemon Vinaigrette
- Mixed Champignons & Balsamic with Baby Spinach, Sun Dried Tomato & Shaved Parmesan
- Smoked Salmon with Baby Spinach & Honey Mustard Dressing

Images are for illustration only*
BBQ Buffet Menu

STARCH (choose 2)
- Seafood Aglio Olio
- Chicken Paella
- Cinnamon & Raisin Basmati Rice
- Eggplant Parmigiana
- Garlic, Rosemary, Spiced Baked Potato with Lamb Merguez Sausage

Images are for illustration only*
BBQ Buffet Menu

BBQ ITEMS ON GRILL (all)
- Grilled Zucchini with Pesto, Mash Potato & Tomato Salsa
- Grilled Portobello Mushroom with Melted Cheese, Mash Potato & Garlic Parsley Butter
- Baby Back Ribs with Homemade BBQ Sauce
- Grilled Striploin with Peppercorn Sauce
- Grilled Strips Chicken on Nacho Chips, Cheddar Sauce, Shredded Seaweed & Chopped Tomatoes
- Beef Skewer with Duo Peppers & Peppery Sauce
- Rosemary Honey Lamb Chops with Potato Puree & Minty Red Wine Sauce

Images are for illustration only*
BBQ Buffet Menu

DESSERTS
(choose 1)
• Mango Mousse in a Cup
• Chocolate Mud Cheesecake
• Mini Lemon Meringue Tart

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timbre menus
drink packages
Drinks Packages

- Free flow soft drinks at $15+ per guest (3 hours long)
- Free flow soft drinks and juices at $20++ per guest (3 hours long)
- Erdinger beer barrel at $900++ per barrel
- Heineken bottled beer at $10++ per bottle
- House pour wine at $50++ per bottle

*Images are for illustration only*
For functions booking enquiries or for more venues information, please email Aileen Lavapie at aileen.lavapie@timbregroup.asia.